



Technical Advisory Group (TAC) - Food Safety Meeting Minutes

Date: October 8, 2021
Time: 9:00-10:30am
Location: Phone Conference via Microsoft Teams
Attendees: Brigette Bashaw, Kathaleen Deane, Arielle Alford, Lissa Boynton, Long Vue, Penny Hughes, Zena Edwards, Laura Spirlin, Joseph Nutting, Scott Christopher Parrish, Jordan Boldt, Eric Atlas

Discussion Topic	Additional Content & Notes
Welcome and Introductions (All) 10 minutes	<ul style="list-style-type: none">Introduce yourselves: name, representation, interest in the TAC, favorite thing about fall.
COVID-19 Response (CCPH, All) 30 minutes <ul style="list-style-type: none">CCH updateCurrent challenges FE are experiencing & what solutions are being considered?	<p>CCH Update:</p> <ul style="list-style-type: none">Food Safety staff that were part of the department response to COVID have returned to food safety.Uptick in complaints about masking noncompliance in food establishments; program lead responding to those complaints.American Rescue Plan Act (ARPA) funding will provide (2) project inspector positions for the program; posting expected next week.On-site training opportunities in FE sought; contact Brigette if you can assist. <p>Food Establishment Challenges:</p> <ul style="list-style-type: none">Difficult to obtain voluntary compliance on masking requirement from the public. Management can set the tone but employees have been faced anger and even physical threats from customers.Product availability remains inconsistent and unavailable. Costs remain elevated for ingredients/consumer products and supplies (gloves, etc).Establishment response include eliminating items from menus, personally shopping at many retail stores to obtain ingredients, and stock piling products when they can be found.Staffing shortages are leading to increased wait times. Customer reaction and level of understanding is varied. <p>Suggestion for support CCPH can offer?</p> <ul style="list-style-type: none">Promote methods for handling RTE food without gloves.Promote mask wearing.



WSU Extension & the Person In Charge Training Course
(Zena Edwards, All) 30 minutes

- Person-In-Charge (PIC) training course is a 4-hour training offered by WSU Extension that reviews all PIC expectations identified in WAC. would need to know to demonstrate knowledge and communicate
- Due to COVID and staffing changes, training program offering have been on hiatus.
- Considering changes to format, mode of delivery, and tools that can be provided to attendees.

What could be incorporated to have more realized active managerial control in food establishments? (tools, format, etc.)

- If offering virtual trainings, break segments into smaller time increments.
- In person training preferable as it may allow for more one-on-one time and Q&A.
- Can the course provide a certification?
- Provide course in different languages. (ex: at least one offering in an alternative language each quarter)
 - Translation services may cause course to extend beyond four hours.
- Promote the PIC course more widely. Food Team will advertise via newsletter and on inspection reports.
- Brigitte will see if Zena can gain access to FDA risk-based inspection course to get ideas on how to engage in virtual platforms.
- Incorporate more hands-on exercises where possible: methods for handling ready-to-eat food without gloves, menus from participants, role play of awkward/difficult conversations.
- Updates requested of course developments as they are made.
- CCPH may be able to apply for a grant to assist with course language expansion.
- Course should incorporate WAC changes beginning in January, with focus on the top 10. Brigitte will provide list of resources planned for development by DOH/FSAC.
- Consider offering more courses/training as WAC nears implementation date.
- Question asked, how are people from industry planning to get their employees up to date on changes? Many establishments are already in line with the proposed changes; Food Team can query FE in an upcoming newsletter and ask what resources food establishments would like to see.



2022 Proposed Fee Schedule & Staffing (CCPH) 5 minutes	2022 Proposed Fee Schedule revision <ul style="list-style-type: none">• Overall budget increase of ~7%, draft schedule last quarter was ~6%.• The fee schedule is scheduled to be presented to the Board of Health for approval this upcoming week. Access to meeting available at www.clark.wa.gov CCPH Staffing Additions: <ul style="list-style-type: none">• 2 FTE (24 month term) funded through ARPA grant - inspectors only (• 1 FTE (permanent) funded through Foundational Public Health Support grant – position will split their time/focus between FBI complaints and the FDA retail standards program.• 2 FTE (permanent) funded through fee schedule – 1 inspector, 1 new lead worker. The inspector position was budgeted for in 2021 but held off on filling due to uncertainty due to COVID – because the number of permit closures and plan reviews remained fairly stable, the need to fill the position remains. Increase of 4 staff creates need for additional lead worker.
Open Floor & suggested upcoming agenda items (All) 15 minutes	<ul style="list-style-type: none">• Suggested for future: more information on content and scheduling of PIC training
10:30 Adjourn	10:25 adjourn

Questions or to RSVP, please contact:

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Guiding Principles

1. *A commitment to food safety that ensures minimum risk of foodborne illness;*
2. *Promoting public access to safe and healthy food;*
3. *Flexibility to anticipate future changes and needs;*
4. *Commitment to support food agriculture and markets;*
5. *Increased local control of food sources;*
6. *Integrity of food safety surveillance activities;*
7. *Cooperation and coordinated efforts among government agencies, food industry, coalitions, and citizens for assuring safe food production, storage, and handling.*